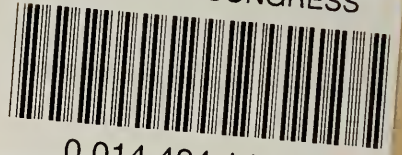


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DEPARTMENT OF COMMERCE

BUREAU OF FISHERIES

Economic Circular No. 18, Revised : : : : : Issued March 14, 1918

OYSTERS:^a

A Little of Their History and How to Cook Them.

What is the most valuable fishery in the world?

It is the distinction and good fortune of the United States to possess it, but probably not one person in ten can name it. It is conducted in every seacoast State from Cape Cod to the Rio Grande and from Puget Sound to San Francisco, and it yields annually about 115,000 tons of food as prepared for consumption, an equivalent of 400,000 dressed steers. It employs about 67,000 persons and its annual product as it comes from the water is valued at over \$15,000,000.

There are other fisheries which possibly exceed it in the ultimate value of their products, but in such cases much labor and material, and a heavy investment of capital have been concerned in manufacturing operations to prepare the product for the consumer as, for instance, in the canned salmon industry of the Pacific coast. The American fishery for codfish on the Atlantic coast, which has been the cause of much diplomatic discussion and of grave international negotiations, appears almost insignificant in comparison, its value in normal times before the great war submerged the world being about \$3,000,000 yearly, and the shad fishery, the prospects of which each spring call forth much comment in the public press, produces not one-tenth as much food. The most valuable fishery is that which furnishes us with oysters.

In Europe the oyster is, and long has been, a luxury enjoyed by the few. When the first settlers came to the shores of America, one of the most impressive indications of the richness of the new land was the great abundance, large size, and excellence of the oysters which they found. Under these conditions, and at a time when the infant communities necessarily were dependent in a great measure on natural products for food, this readily obtainable and delicious shellfish came into common use as an important element of their diet. Even before the white men came, the Indians of the coast subsisted largely on oysters, and, it is said, used them in a dried and smoked state, strung on twigs, as an article of barter with their inland neighbors. At many places great mounds of shells deposited in prehistoric

^a By H. F. Moore, Deputy Commissioner, Bureau of Fisheries.

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times tell of the free use which the red man made of oysters, and on the Damariscotta River in Maine, where none are now found, there is a mound containing about 7,000,000 bushels of shells.

The early white settlers, like the Indians, relied on the supposedly inexhaustible natural beds; but in the older and more densely populated parts of the country, particularly on the New England coast, where the natural beds were less extensive than farther south, the almost universal use of this popular shellfish by the coastal population showed many years ago that nature, in many cases wantonly abused by wasteful methods, could not keep up the supply unaided. It was obvious that lest the supply should fail, at least locally, man himself must lend a hand much as he had in raising land crops.

The oyster, as most persons know it, is as immobile as the turnip and like that stolid vegetable is attached to the soil, although not by roots; but in its infancy it swims freely, though feebly, and before it settles down may wander far from the parental locality. The embryo oyster, which forms after the egg is discharged into the water by the mother, is so small as to be just visible to the unaided human eye. This embryo soon becomes covered with microscopic fleshy bristles, which, beating in unison, give it some power of locomotion, though they are serviceable chiefly in suspending it in the water and bringing it within reach of the tidal currents which waft it afar.

After a brief career of travel a tiny shell begins to form, and as the burden of this increases a change of habit comes. The little oyster must attach itself to a support and settle down to the sedentary life of the adult, and this necessity brings one of the gravest crises of its life. It is hardly visible without a lens and the thinnest film of sediment will cover and stifle it, and most of the bottom over which it has been swimming is muddy. Only oyster beds, gravel and shells, piling, and similar bodies in the water present a surface sufficiently firm and clean to serve the little oyster's purpose. The more fortunate ones cement their shells to such objects, grow, and henceforth remain where they fell unless displaced by some external force; but for each one which becomes so attached there are unknown myriads which fall on unsuitable surfaces and perish. This is one reason why it is necessary for the female oyster to produce millions of eggs that her kind shall not disappear from the waters.

The men who first undertook oyster culture in America did not know these things, nor many other interesting facts of the oyster's life; but they had observed that almost any hard-surfaced objects falling into the water, if they did not become engulfed in the mud, became coated with a growth of oysters, and they reasoned that such materials purposely placed on barren bottoms would establish artificial oyster beds and that to the man who made the deposit belonged the oysters.

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Thus began, through the initiative of the oystermen themselves, the practice of oyster culture in the United States, which has developed until at the present time about one-half of the oysters produced in the country, and nearly two-thirds of the total value of this product, are derived from artificial beds, privately owned or leased from the States.

Beginning in shoal waters alongshore, the oyster growers have extended their operations into the deep open waters of Long Island Sound and Chesapeake Bay and to every coastwise State from Massachusetts to Texas and from Washington to California, and the few small boats first employed, propelled by sails or oars, have given place to fleets of motor boats and steamers. In 1911 planters spread 17,000,000 bushels of young oysters, shells, and gravel over their 500,000 acres of oyster farms; and they harvested a crop of over 15,000,000 bushels of oysters, worth to them approximately \$10,000,000.

Between the planting and the harvest, an interval from two to five years, the oyster culturist assumes many hazards. On the New England coast, after all his material is down, the fickle "set" may not appear, possibly because at the critical time some weather disturbance may have killed the baby oysters while they were yet swimming near the surface. In the Gulf of Mexico the "set" may be so heavy that there is scant room for the oysters to grow, and many die while those that are left are half starved and misshapen from crowding. Even when the little oysters or "spat" have attached themselves in favorable numbers, their perils have just begun. They are never safe from other enemies until they fall into the hands of their arch foe, man. Schools of drumfish may grind them into fragments between teeth arranged like a cobblestone pavement, and so the oyster grower's crop may melt away, almost in a night. Starfish often appear in great hosts and by the muscular force of their arms furnished with rows of suckers, rend open the shells and turning their own stomachs inside out absorb the oyster while it still lies within the armor designed to protect it. The drill, a little marine snail, uses its rough tongue like a rasp and, boring a smooth round hole through the helpless oyster's shell, inserts its snout and licks up the delicious meat within.

Freshets from the land and storms rolling in from the sea take their toll—the one by rendering the water too fresh or too muddy and the other by the force of the waves tearing up both oysters and the bottom. Even with their own species these mollusks have to contend, and numbers uncountable die in the warfare. They struggle with their kind as man struggles with man, for room to grow and enough to eat; and though the struggle is passive it is

relentless, and the loser, unable to run away, is starved or stifled through lack of room in which to open its shell for food and oxygen.

The oyster feeds on small particles suspended in the water, conspicuous among which by reason of their beauty under the microscope are minute plants, called diatoms, covered with ornately sculptured transparent shells of quartz. These and the other food particles are carried by the currents, dropping to the bottom in a gentle drizzle and eventually accumulating in considerable deposits. Each oyster has part of its surfaces covered by innumerable microscopic, vibrating, fleshy bristles, each feeble in itself, but, beating in unison, producing currents strong enough to carry the food particles into the gaping shell, where the water passes through the gills, which are beautifully constructed delicate sieves, and thence again to the outside, while the food strained from it passes in a constant stream into the mouth. So industrious is the oyster and so scattered is its food that to get its daily meal it filters between 25 and 35 quarts of water, making useful to man a wealth of microscopic material which otherwise would be lost. The waste of the soils, washed by rains and carried into the sea, comes back, indirectly, through the marine plants that are nourished by the fertilizing salts and fed on by the oyster.

If food be abundant and the beds not too crowded, the oyster becomes fat, luscious, and tender. In this condition it is one of the most inviting of foods and one of the most digestible, nutritious, and wholesome, and its composition is of such character as to make it more nearly than most foods self-sufficient as a diet. In this respect it resembles milk and needs but the ordinary ingredients used in cooking—starches and fats—to give it “balance.” It is remarkable among ordinary food substances in its high proportion of glycogen, a substance resembling starch but more readily and easily assimilated, and, unlike starch, wholly digestible even when uncooked.

With all of its manifold merits, it never has come fully into its own, partly because until recently the people of the interior have not been able to get it at its best, but largely because it has been the victim of prejudice. Eaten raw, the oyster, like most other uncooked foods, may carry disease if taken from polluted surroundings. A few such cases have been given great prominence, and to a considerable extent the oyster has fallen in public esteem; but though this has unnecessarily deterred many persons from using an excellent food, it has not been without good result. The United States and many State and municipal governments have awakened to the advisability of supervision and inspection, and there is now exercised a close scrutiny of the sources of oysters which are brought to market or shipped from State to State and of the methods of handling and transporting them. It can be said that oysters to-day are more sanitary and better

than ever and that there is, at least, as sufficient a guaranty of their wholesomeness as there is of milk, strawberries, lettuce, celery, and other foods not usually cooked for consumption. If the oysters be cooked, there is a double guaranty.

In other countries oysters are nearly always eaten raw, and even in this country the finest are usually consumed in this way as a minor course at meals; but the distinguishing feature of their consumption in the United States is that they are generally cooked and constitute an important part, if not the whole, of the meal at which they are served. Under these circumstances manifold methods of cooking them have been evolved, and a number of these are presented in the pages following.

RECIPES.

OYSTER COCKTAILS, ETC.

1. *Sauce for raw oysters*.—Take one dessertspoonful of Tarragon vinegar, one tablespoonful olive oil, one-half teaspoonful Worcestershire sauce, the juice of half a lemon, and one-half teaspoonful Tabasco sauce. Add a little salt and half an onion, grated fine.

2. *Oyster cocktail*.—For each glass, take six small oysters, two teaspoonfuls lemon juice, one teaspoonful Worcestershire sauce, two tablespoonfuls tomato catsup, a dash of Tabasco sauce, a pinch of salt, and a little sugar. Serve ice cold.

3. *Oyster cocktail*.—Have oysters very cold. Put not more than six in each cocktail glass or sherbet cup, and just before sending to the table, cover with a dressing made in the following way: Mix together one tablespoonful of mushroom catsup, one tablespoonful of tomato catsup, one tablespoonful of strained lemon juice, five drops of Tabasco sauce, and salt to taste. This quantity will make three cocktails. Serve thin slices of brown bread and celery with the cocktails.

SOUPS, CHOWDERS, ETC.

4. *Oyster soup*.—Take one quart oysters. Put in a saucepan one quart of milk and one pint of water with salt, pepper, and mace. Add a tablespoonful of butter and put on the stove. When it comes to a boil, add the oysters and let the whole simmer five minutes. Thicken with cracker crumbs.

5. *Oyster chowder*.—Chop 50 good sized oysters. Prepare one cupful of finely chopped celery and two cupfuls of cold boiled rice. Put a layer of celery in the bottom of the saucepan, then a layer of rice and a layer of oysters. Season with salt and pepper. Repeat these layers until all the materials are used. Pour over one cupful of boiling water. Cook slowly for 25 minutes. Beat up the yolks of two eggs, with one cupful of milk; add this to the chowder; stir carefully for a few minutes and serve hot.

6. *Oyster gumbo*.—Singe, clean, and cut as for a fricassee one chicken; put it in baking pan; add one thinly sliced onion, one cupful water, and bake until very tender. Wash and cut in thin slices a quart of young okra; put it in saucepan; add two cupfuls water and cook slowly for one-half hour. Lift the chicken to soup kettle; add quart of chicken stock or boiling water, and simmer gently for 20 minutes. Add one quart oysters to okra, one rounding teaspoonful salt, one level saltspoonful red pepper, and cook for five minutes, and send at once to table.

7. *Chicken and oysters à la metropole*.—Melt four tablespoonfuls of butter, add four tablespoonfuls of flour, one-half teaspoonful of salt, and one-eighth of a teaspoonful of

pepper, and stir until well blended; then pour on gradually, while stirring constantly, one and three-fourths cupfuls of milk. Bring to the boiling point and add two cupfuls of cold boiled fowl cut in dice and one pint of oysters boiled until plump. Serve on zephyrettes and sprinkle with one-half cupful of finely chopped celery.

STEWED, CREAMED, NEWBURG, ETC.

8. *Stewed oysters*.—Take one quart oysters. Put into saucepan with one pint water, salt and pepper, and a tablespoonful of rolled cracker crumbs. Let it come to a boil, and pour in the oysters. Allow the oysters to boil 30 seconds, not an instant more. Remove from fire and pour into dish containing one-half pint of milk. Serve. Never allow the oysters to cook in the milk.

9. *Stewed oysters*.—Take one pint milk, add salt, pepper, and a good size piece of butter. Let come to a boil. Then add one pint oysters and let boil a few seconds until oysters are plump and well ruffled.

10. *Maryland stew*.—Take one quart oysters. Put one pint water in a saucepan and let it simmer, then rub the yolks of three hard-boiled eggs and one spoonful of flour together and stir in. Put in also one-fourth pound butter in small pieces, one-half teaspoonful whole allspice, the juice of a lemon, salt and pepper. Let it simmer 10 minutes, then add the oysters and serve immediately.

11. *Creamed oysters*.—Scald one pint oysters in one pint boiling water, then drain. Put the water in a saucepan with two tablespoonfuls butter, a little mace, two bay leaves, and salt and pepper. Let it come to a boil and add a tablespoonful of cracker crumbs, one-half pint cream, one gill of sherry. Let it come to a boil and add the oysters, then cook two minutes more. Serve on toast.

12. *Oysters in cream*.—Take 24 oysters, put them into a saucepan, add the strained juice of one lemon, two tablespoonfuls of butter, salt and pepper to taste, and bring to boiling point. Melt two tablespoonfuls of butter; add two teaspoonfuls of flour, one cupful of white stock, a teaspoonful of mushroom catsup, and cook for five minutes, stirring all the time. Blend the yolks of two eggs with half a cupful of cream, add to the sauce and pour over the oysters.

13. *Sherried oysters*.—Take one pint oysters, add one-half pint water and a pinch of salt, and boil five minutes. Drain and put in saucepan and pour over them a gill of sherry. Season with salt and cayenne and cook three minutes, then add one gill of cream and let cook six minutes longer. Mix in a cup the yolks of two eggs and two tablespoonfuls of brandy and cream and pour over the oysters. Let the whole simmer for three minutes, stirring gently. Serve on toast and garnish with parsley.

14. *Oysters à la Newburg*.—Melt one tablespoonful butter in chafing dish and stir in one-half tablespoonful flour. When these are blended add gradually one cup cream and beat smooth and glossy. Then add one quart oysters, previously drained and cut into quarters. When heated through add one teaspoonful salt, one-fourth teaspoonful cayenne, 2 tablespoonfuls sherry, stir well, and then add beaten yolks of two eggs. Serve at once from chafing dish.

15. *Fricasseed oysters*.—Take one pint oysters, boil in one-half pint water, and drain, saving the water. Melt a tablespoonful butter in a saucepan and rub in two tablespoonfuls flour. Pour in the oyster water and a gill of milk and beat smooth. Season with salt and pepper, then beat a little lemon juice and the yolk of an egg together and pour in. Allow the whole to simmer one minute. Pour over the oysters, which may be placed on thin slices of toast.

16. *Curried oysters*.—Scald in one pint water and drain one quart of oysters, dry thoroughly and set aside in a shallow dish. Mix together one-fourth pound butter, one teaspoonful cornstarch, one tablespoonful curry powder, one gill of the oyster water, one teaspoonful lemon juice, and one-half teaspoonful Tabasco sauce. Heat slowly in a saucepan and add gradually one gill of milk. Stir hard and add salt and cayenne. When smooth, add the oysters and cook for five minutes.

17. *Oysters à la Creole*.—Two or three dozen oysters, one tablespoonful flour, two heaping tablespoonfuls butter, one-half cupful oyster liquor, one-half cupful cream or milk, two teaspoonfuls curry powder, two teaspoonfuls each grated onion and apple and chopped chutney, salt to taste, one-half cupful rice and one red pepper. Wash rice, throw it into saucepan of fast-boiling water, add one teaspoonful salt; boil the rice until tender, but do not let it break. Then drain it off through colander, wash well under stream of boiling water, and leave in colander over boiling water until needed. Melt butter in a saucepan. Add onion, apple, flour, and curry powder. Stir over fire until flour turns light-brown color, then add strained oyster liquor and milk or cream. Stir over fire until sauce boils five minutes. Add chutney, and season the mixture; add oysters and heat them in sauce until they plump up, but do not boil, as it makes them leathery and indigestible. Arrange some of the rice as flat border on hot dish. Mold rest of rice in cups, then turn out and arrange them on top of rice border. Decorate top of each little mound with thin strips of red pepper. Pile oysters and sauce in center of border, arranging four oysters, free from sauce, in center. Serve hot as possible.

BROILED, ROASTED, AND BAKED.

18. *Broiled oysters on toast*.—Broil lightly on the gridiron one pint of oysters. Place them on thin slices of buttered toast and pour over them a sauce made of a gill of cream, a teaspoonful of grated onion, a little lemon juice, salt, and a dash of Tabasco sauce. Serve hot and garnish with parsley.

19. *Broiled oysters au gratin*.—Mix one scant teaspoonful salt in a shallow dish with two cups cracker crumbs, rolled fine. Have one cup melted butter in shallow basin. Drain one quart oysters, rolling well in clean napkin to make dry as possible. Take each oyster upon a fork (thrust through the tough muscle), dip it into crumbs, then into butter, then into crumbs again. Arrange them in wire broiler (having two wires quite close together) and broil over bright coal fire or under quick gas flame for about three minutes, turning broiler every five or ten seconds. When oysters are plump and juices run they are done. Serve instantly.

20. *Oysters à la reine*.—Broil 12 large oysters on well greased broiler; place them on hot platter and cover with following sauce: Blend together two tablespoonfuls butter with two tablespoonfuls flour in saucepan over fire, then add two cupfuls hot milk and stir until boiling. Take yolks of four hard-cooked eggs and rub smooth with a little milk; add them to sauce, stir until smooth, then add seasoning of salt, pepper, and red pepper, and a wineglassful of sherry wine, and use.

21. *Old style roast*.—Put one pint oysters in a deep tin. Season with salt, cayenne, and a teaspoonful of finely chopped onion. Place a thin slice of bacon on each oyster, sprinkle grated Parmesan cheese over the top and bake. Garnish with parsley and serve with slices of lemon.

22. *Fancy roast*.—Put one-half pint water in a saucepan with a lump of butter, salt, and pepper. When it comes to a boil drop in one pint of oysters. Have a few slices of bread-and-butter ready in a shallow dish and the instant the oysters boil up, pour over the bread. Garnish with parsley and serve instantly.

23. *Oysters bonnes-bouches*.—Take 10 large oysters, trim them, wrap each in a thin piece of bacon, and fasten with a tiny skewer and broil over a clear fire. Cut out some slices of bread with a circular cutter, fry these in hot butter till a light brown color. When done on both sides, place the oysters on the rounds of bread, with bacon left on them. Serve hot, garnished with parsley.

24. *Pigs in blanket*.—Drain 12 oysters, wipe dry and lay each oyster across a thin slice of bacon. Sprinkle with paprika and chopped parsley; roll bacon around oyster, securing with a wooden toothpick. Brown slowly in oven and serve very hot.

25. *Bacon and oysters*.—Drain 12 selected oysters and wrap each in a thin slice of good bacon, using wooden toothpicks as skewers. Place in the oven and bake until a rich brown. Oven should not get too hot.

26. *Oysters à l'ancienne*.—Drain and put oysters into a baking dish. Sprinkle with salt, pepper, and lemon juice. Lay one or two strips very thinly cut bacon across top and bake in hot oven for four minutes.

27. *Angelo on horseback*.—Use three large oysters to a person, wrap each oyster in a very thin slice of fat bacon, then arrange on steel skewers, three oysters on a skewer, with about one inch space between each oyster. Dip in batter and fry in deep fat from 8 to 10 inches. Serve hot (still impaled on skewers) on thin triangular slices of buttered toast from which the crusts were removed before toasting.

Batter for above: One cup sifted flour, one egg well beaten, one-half cup milk, pinch of salt, saltspoonful of baking powder.

28. *Baked oysters*.—Take 12 large oysters, two tablespoonfuls of cream, one glass of white wine, one teaspoonful of anchovy extract, a little grated cheese and grated lemon rind, one tablespoonful of butter, a few bread crumbs, seasoning of salt, pepper, and paprika. Put the butter into small saucepan with the cream, stir over the fire until thoroughly hot, then add the wine, anchovy extract, and lemon rind. Put half of the mixture into a small buttered baking dish and lay the oysters on it; sprinkle over the cheese and bread crumbs. Then pour the remainder of the sauce over; season with salt, pepper, and paprika; sprinkle some more bread crumbs and cheese on top, and bake in a brisk oven till nicely browned. The dish is then ready for serving.

29. *Baked oysters, hunter style*.—Chop shallots, fresh mushrooms, chives, and parsley together, sprinkle over oysters, cover with bread crumbs, dot with butter, and bake in oven six minutes.

30. *Oysters à la Kirkpatrick*.—Place oysters on the deep shell in a deep pan. On each oyster one-fourth teaspoonful of catsup and Worcestershire, pepper to taste. Squeeze the juice of lemon on each, then cover with grated cheese; add a tiny piece of butter. Bake in hot oven 10 minutes.

31. *Oysters à la Drexel*.—Drain one pint oysters, beat one whole egg, add one tablespoonful warm water, one tablespoonful chopped parsley, one tablespoonful chopped celery. Drain oysters and dip first in egg, then in bread crumbs, and lay in a baking dish, sprinkle with salt and red pepper, celery, and parsley, then other layers until full. Pour over two tablespoonfuls cream and one tablespoonful butter, cut in pieces. Bake in hot oven 20 minutes.

32. *Oyster loaf*.—Cut a long loaf of bread into slices about two inches thick, a baker's long five-cent loaf will make six. Now trim off the crust, and make each piece square. Dig the crumb out of the center of each piece, leaving sides and bottom like a box; that is, make a square box out of each slice of bread. Brush each box over with melted butter and put in a quick oven until a light brown. Fill with creamed oysters and serve.

33. *Boxed oysters*.—Take a crusty loaf of bread, like the Vienna, cut off the top and scoop out the heart, leaving it like a box. Fill the space with oysters, seasoning with salt, pepper, and butter, sprinkling over them some bread crumbs. Put pieces of butter on top, then replace cover. Set loaf in dripping pan, and pour strained oyster liquor over it. Bake for 15 minutes in hot oven. Do not let loaf scorch or brown too much. Serve hot and cut as for slicing bread. Lemon juice or a little powdered mace is sometimes used for seasoning the oysters.

DEVILED.

34. *Deviled oysters*.—Take one pint oysters and chop fine. Put into saucepan with one teaspoonful of melted butter and a gill of cream. Season with cayenne and salt, and add one-half cupful of rolled cracker crumbs. Put on the stove and allow to sim-

mer five minutes, stirring gently. Then put in a baking dish, sprinkle bread crumbs and bits of butter over top and bake until top is a rich golden brown.

35. *Deviled oysters*.—Take one pint of oysters, add a little water and boil until plump. Remove tough muscles from the oysters and reserve the liquid in which the oysters were boiled. Melt three tablespoonfuls of butter, add three tablespoonfuls of flour and stir until well blended; then pour on gradually, while stirring constantly sufficient of the oyster liquid to make one cupful. Bring to the boiling point, and season with one-half teaspoonful of salt, one-fourth of a teaspoonful of mustard, a few grains of cayenne and one teaspoonful of lemon juice. Add the oysters, and as soon as heated add the yolk of one egg and one teaspoonful of finely chopped parsley.

PANNED.

36. *Panned oysters*.—Take one pint oysters. Put two tablespoonfuls butter into a saucepan and when hot, add the oysters. Cook until the edges begin to curl, then add one gill cream, one tablespoonful sherry, salt and cayenne.

37. *Panned oysters*.—Put one tablespoonful butter in a cover saucepan with salt and pepper to taste; when hot add one pint of washed and drained oysters, cover closely and shake the pan to keep them from sticking. Cook about three minutes or until plump. Serve on toasted bread or crackers.

38. *Panned oysters*.—One pint oysters; one-half cup butter; two egg yolks; one-half cup of milk; one-half tablespoonful cornstarch. Wash the oysters and drain. Brown the butter and cook oysters in the butter and add milk and cornstarch. Mix all together and boil; when creamy add oysters and boil one minute and pour over slices of hot toast.

39. *Oyster pan roast on toast*.—Put oysters in saucepan and add salt and pepper. Let come to a boil until nicely poached; add some fresh butter and lay oysters on toast. Pour some of the broth over and sprinkle with chopped parsley.

FRIED.

40. *Fried oysters*.—Take one pint large oysters and cover with rolled cracker crumbs seasoned with salt and pepper. Let them stand half an hour and then roll again in meal. Fry brown in deep olive oil, lard, or butter.

41. *Fried oysters*.—Select the largest oysters, rinse quickly and lay carefully on a colander to drain. Dry quickly and gently with a soft cloth, handling as little as possible. Take a steel fork and catch it in the eye of the oyster, dip in egg and then in fine cracker dust back and forth, being careful not to use too much cracker dust, as that tends to disguise the flavor of the oyster. Use two eggs for a dozen and a half of oysters. Beat them up together, add a pinch of salt and a tablespoonful of boiling water. Have ready a frying pan, not too deep, with plenty of smoking-hot olive oil or sweet lard to which add a little butter to aid in making the oysters crisp and brown. Put in only enough oysters to cover the bottom, without crowding. When brown on one side turn over.

42. *Philadelphia fry*.—Take one pint large oysters, dry and dip in a rich mayonnaise dressing. Dip them in cracker crumbs and then again in the dressing, rolling them a second time in the cracker crumbs. Fry brown in deep olive oil, lard, or butter. Do not handle the oysters more than you have to and be sure to have your fat very hot.

43. *Fried oysters supreme*.—Mix thoroughly one-half cup flour, one-half cup milk, one-half cup catsup, and one-half teaspoonful salt. Dip one pint oysters into mixture, then roll them in cracker dust. Fry in sweet, fresh lard until a dark brown. Serve very hot.

44. *Veal-oyster frizee*.—Cut two pounds of tender veal (from shoulder or leg) into small, thin pieces about 3 inches square. Fry slowly to crisp brown in lard or beef drippings. When nearly done add one pint oysters with their liquor; thicken with

one tablespoonful flour which has been rubbed to smooth paste with a little cold water. Season with one teaspoonful salt and one-half teaspoonful pepper. Cook until edges of oysters curl. Serve in deep dish or upon toast points.

GRILLED.

45. *Grilled oysters*.—Take one pint large oysters. Put a large piece of butter into a hot pan and when it smokes drop in the oysters, a few at a time. When the oysters are browned remove to a hot dish and pour over them a sauce made of melted butter thickened with flour. Season with Worcestershire sauce, salt, and cayenne, and serve on toast. Garnish with parsley.

46. *Browned oysters*.—Scald one pint oysters in one-half pint water; drain and save the water. Put two tablespoonfuls of butter into a saucepan and brown with an equal quantity of flour. When brown, add the oyster water and one-half cupful chopped celery and allow to boil five minutes, stirring constantly. As soon as it thickens add the oysters. Season with salt and cayenne. Do not allow the oysters to cook longer than is necessary to heat them.

PIES AND PÂTÉS.

47. *Oyster potpie*.—Put one pint oysters, with cup of water, into saucepan. Put on stove and heat slowly, adding one tablespoonful of butter, one tablespoonful of sherry, salt, and cayenne. Thicken with a little flour and allow to cook six minutes, stirring gently. Have ready light biscuit dough, cut into small squares, drop them in and boil until they are cooked through. If preferred, this dish may be baked in the oven, with a top crust.

48. *Oyster pie*.—Take one pint oysters. Line a baking dish with paste and put in it the oysters, together with a small lump of butter and a teaspoonful of very finely chopped bacon. Season with salt and pepper, put on a top crust, and bake three-fourths of an hour.

49. *Yankee oyster pie*.—Put one pint oysters, with their liquor, into deep baking dish; add one and one-half tablespoonfuls butter, and heat enough to melt butter. Stir in one tablespoonful cornstarch dissolved in one-half cup cold water, salt and pepper to season, and a dash of cayenne, also one tablespoonful sherry. Have ready a rather rich biscuit dough. Pat to half-inch thickness the size of baking dish and lay on top of oysters. Bake until crust is done and lightly browned. (A tablespoonful of lemon juice may be used in place of sherry, if preferred.)

50. *Oyster and chicken pie*.—Parboil a chicken, cut up into small pieces, and place in a deep baking dish. Over this place one pint oysters. Add two hard-boiled eggs cut into small pieces, a tablespoonful of butter, some celery chopped fine, salt, and cayenne. Moisten with flour and a gill of milk, put a puff paste on top, and bake about 40 minutes in a moderate oven.

51. *Beefsteak and oyster pie*.—Take pint of oysters and 2 pounds round steak, cut about an inch thick. Cut into strips $2\frac{1}{2}$ inches wide. Mix on a plate two tablespoonfuls flour, a heaping teaspoonful mixed herbs, and the same of salt and half the amount of pepper. Dip each piece of steak in this, place an oyster on one end and roll up loosely; place in the bottom of a baking dish and pile up well toward the center. Pack the rolls loosely so the gravy can flow through. Add the oyster liquor and enough stock nearly to cover the meat, and dot with bits of butter. Cover with a flaky crust and bake for an hour and a half in a slow oven.

52. *Beef paste with oysters*.—Make a good beef hash and season it highly, moistening it with gravy. Lay it in a greased baking pan in alternate layers with large oysters; cover with a biscuit crust, putting a funnel in the middle to carry off the steam, and bake briskly.

53. *Oyster dumplings*.—Take a pint of oysters and put over them some lemon juice, salt and pepper, then put the dish aside in some cool place while you make the pastry.

Roll nice puff paste very thin and cut in squares, with a pastry wheel, at least 4 inches square. Brush them over with a beaten egg (both yolk and white). Place upon each square three or four oysters and put a small piece of butter over them. Bring the four corners of the paste together and fasten with clean wooden toothpicks. Bake brown in a biscuit pan. Remove picks before serving.

54. *Oyster shortcake*.—Make a good shortcake dough, using two cupfuls sifted flour, two heaping teaspoonfuls baking powder, one-half teaspoonful salt, two tablespoonfuls butter, one well-beaten egg, and one-half cupful milk. Spread on greased biscuit tin and bake in hot oven. Split and spread with butter. For the filling: Scald one quart oysters in their liquor, skim, remove oysters and keep hot. Strain broth and return one cupful of it to saucepan. Mix together with two tablespoonfuls butter and one tablespoonful flour, stir into boiling liquor and season to taste with salt, pepper, and celery salt. Let this just come to boiling point, then add three tablespoonfuls cream and the oysters. Stir a moment until well heated, then fill into shortcake and serve at once.

55. *Oyster pâtés*.—Take one quart oysters and chop fine. Make one-half pint rich drawn butter seasoned with salt and cayenne. Stir in the oysters and allow to boil five minutes. Pour into pastry shapes baked in pâté pans, put in the oven and cook two minutes. Serve immediately.

56. *Pâté à la princesse*.—Boil one pint oysters three minutes in one cup water, adding one gill of white wine. Drain and put in six pâté shells lightly spread with anchovy paste. In a saucepan mix one tablespoonful each butter and flour, one-half gill cream, and the oyster liquor. Season with salt, cayenne, and grated nutmeg. Boil eight minutes, stirring continually. Add yolk of one egg and stir briskly two minutes. Pour this sauce over the oysters in the pâté shells, sprinkle grated cheese over the top and bake five minutes.

57. *Oyster tartlets*.—Roll out a piece of pastry very thin, cut into rounds, put each in a buttered gem pan, lay in some rice on a bit of white paper to prevent the pastry rising and losing its shape, bake in a hot oven till a pale yellow color. Remove the rice and cool the cases. Scald 16 oysters in a little water. Fry one small chopped onion in two tablespoonfuls of hot butter, add one-half teaspoonful of curry powder, one-half teaspoonful of flour, the liquid in which the oysters were scalded, a little salt, pepper, paprika, and a few drops of lemon juice. Add as much cream as is necessary to make a smooth sauce, then add one well-boiled carrot, cut into small pieces and mix. Fill the cases with this mixture, place two oysters on top of each, and return to the oven to heat through.

FRITTERS, ETC.

58. *Oyster fritters*.—Drain one pint oysters and boil liquor. Skim, and to one cupful (if there is not enough liquor, add enough cold water to make one cupful) add one cupful milk, two well-beaten eggs, one-fourth teaspoonful salt, one-eighth teaspoonful pepper, and flour enough to make a rather stiff batter. Have ready kettle of smoking hot fat. Take up batter by spoonfuls, taking one oyster each time and drop carefully into the fat. Fry to golden brown and drain upon brown paper laid into a wire basket.

59. *Oyster fritters*.—Chop oysters fine, add two eggs, one cup milk, two cups flour, salt and pepper to taste. Add one teaspoon baking powder to flour while dry. Beat all well and fry like doughnuts. Fine.

60. *Oysters in batter*.—Take one pint oysters. Make a batter of beaten eggs, flour, salt and cayenne. Dip the oysters in this, and drop them into a frying pan containing two tablespoonfuls of butter, smoking hot. Raise a ladeful of the batter with each oyster. As the butter in the pan is used up, keep adding to it until all the oysters are cooked.

61. *Oysters à la Juive*.—Twelve large oysters, half a cupful of flour, one egg, one tablespoonful of olive oil, one tablespoonful of lemon juice, salt and pepper, and fat

for frying. Sift the flour into a basin, add a pinch of salt, stir in the yolk of the egg, half of the oil, and sufficient tepid water to form a batter about as thick as double cream. Allow the batter to stand for about an hour. Beat up the white of the egg to a stiff froth, and mingle with the batter just before using same. Wash the oysters, put them on a cloth to drain, place them on a plate, season with salt and pepper, sprinkle over a little finely chopped parsley, the lemon juice, and the remainder of the oil. Mix carefully. Dip each oyster into the batter, and fry a golden color in plenty of smoking hot fat. Serve at once garnished with parsley and quartered lemons.

SCALLOPED.

62. *Scalloped oysters*.—Take one pint oysters. Dip in cracker crumbs seasoned with salt and pepper. Take two tablespoonfuls cracker crumbs and mix with the same quantity of melted butter. Grease a shallow baking dish and fill with cracker crumbs and oysters in alternate layers. Pour in two tablespoonfuls of water and sprinkle bread crumbs and bits of butter over top. Bake 30 minutes in a hot oven.

63. *Scalloped oysters*.—Parboil six potatoes, slice, butter baking dish; put layer of cracker crumbs on bottom, then a layer of potatoes and layer of oysters. Season with salt, pepper, parsley, and bits of butter, then another of cracker crumbs, potatoes, eight oysters, and so on, until dish is full, the top layer to be crumbs. Moisten well with milk and bake 30 minutes.

64. *Scalloped oysters*.—One quart oysters, put in layers in baking dish, alternating with dry bread or cracker crumbs, and season to taste. When dish is filled add strained oyster liquor and sufficient milk to moisten. Cover top with crumbs and tablespoonful butter in bits. Bake one-half hour in hot oven.

WITH POTATOES.

65. *Oyster croquettes*.—Take the hard ends of one pint oysters, scald and chop fine, and add an equal weight of potatoes rubbed through a colander. Add a tablespoonful butter, a teaspoonful salt, one-half teaspoonful cayenne, the same of mace, and one-half gill cream. Make up into small rolls, dip in egg and rolled cracker crumbs, and fry in deep lard. The parts of the oysters left over may be used for soup or stew.

66. *Oysters casino*.—Braize bacon, shallots, and green peppers in Burgundy. Steam oysters a little, put above preparation over each oyster, and cover with mashed potatoes, a dash of paprika, and cheese. Bake in hot oven three minutes.

67. *Oyster peacemakers*.—Four or five large potatoes, one egg, white bread crumbs, two dozen large oysters, one heaping tablespoonful of butter, one tablespoonful flour, one-half cupful cream, one-half cupful oyster liquor, seasoning of salt and pepper, and six shrimps for each "peacemaker." Wash and peel the potatoes, then rewash and trim them to even-sized oval shapes. Scoop out the centers, so as to leave a neat case. Parboil these cases until the potato is just getting tender, but do not completely cook them on any account. Take them out of the water, dry on soft cloth, brush each over with beaten egg, and roll in bread crumbs. Bake this in a quick oven until crumbs are a light brown; or, if in haste, the potatoes may be fried in smoking hot fat. To make filling: Blend the butter and flour in saucepan, add the oyster liquor and cream, stir until it boils, then add bread crumbs sufficient to make sauce of good creamy consistency. Then season mixture with great care. Cut oysters in halves, beat without boiling them in sauce, then pile up in potato cases. Put six shrimps on top of each and serve the "peacemakers" very hot, garnished with parsley.

68. *Oyster balls*.—Stew one quart oysters and chop fine. Take six large potatoes, boil and mash them, and rub through a sieve. Then add one-half cupful thick cream, yolks of four eggs, the oysters, one tablespoonful chopped parsley, and seasoning of salt, pepper, and grated nutmeg. When well mixed, form into small balls, then flour them, and fry in smoking hot fat. Drain and serve hot.

69. *Oyster toddle*.—Oyster toddle is a kind of chowder. Chop a quarter of a pound of fat salt pork and cook slowly until well dried out. Add two cupfuls of sliced raw potatoes, cover and cook in the fat until very tender. Pour in two cupfuls hot milk and cook five minutes. Thicken with one teaspoonful flour worked into one teaspoonful butter. Add three cupfuls washed oysters, salt and pepper to taste; remove from fire as soon as oysters ruffle. Serve hot with crackers.

70. *Surprise oysters*.—Cook four medium size potatoes until done, mash and season with salt, pepper, butter, and a little parsley. Scald a dozen oysters in their liquor, then drain. Take up enough potato when rolled to be about the size of an egg, make cavity in one end, insert oyster, fill in cavity, dip in beaten egg, roll in cracker crumbs, and fry in deep fat until a golden brown. Serve while hot. This is nourishing and inexpensive.

71. *Oyster paddies*.—One pint of mashed potatoes, add one beaten egg and a little minced onion, form into cakes, split cakes with sharp knife, lay two or three oysters on lower part, and replace top. Bake in moderately hot oven until paddies are brown, garnish with parsley.

72. *Oyster-potato pie*.—Boil about one dozen medium-sized potatoes. Mash with butter and liquor from oysters. Take a baking dish and place a layer of mashed potatoes and then a layer of oysters. Sprinkle with a little finely chopped parsley and season with salt and pepper. Repeat until the dish is filled, letting the potatoes be on top. Then place in hot oven for a few minutes to brown. This recipe requires about 50 oysters.

WITH OTHER VEGETABLES.

73. *Oysters with tomatoes*.—Melt two tablespoonfuls butter, add slice onion, and cook until brown. Add cup stewed tomatoes, when thickened, add a pint of drained oysters, and cook until edges curl. Add a drop of Tabasco sauce, one-half teaspoonful salt, and tablespoonful chopped parsley. Serve on toast.

74. *Oysters with onions*.—Peel and cut eight small onions into dice, and fry in two tablespoonfuls of hot butter until a golden color. Add 60 oysters and their liquor, one teaspoonful finely chopped parsley, one teaspoonful lemon juice, and seasoning of salt, pepper, and red pepper. As soon as edges of oysters begin to curl, pour into hot tureen, and serve at once.

75. *Oyster savory with rice*.—Take one green pepper, one peeled onion, one-third cup butter, three-fourths cup rice, two and one-half cups stock, four tomatoes peeled and seeded, one teaspoonful salt, one pint or one quart of oysters.

Plunge the pepper in boiling water, and with a towel remove the thin skin. Chop the pepper and onion fine, then cook in the butter until yellow. Put the rice in a casserole with the onion, pepper, stock, tomatoes, and salt, and stir occasionally until the rice is nearly tender. The cooking should be done in a moderate oven. Stir the oysters into the rice in the casserole and let cook about 15 minutes. Half a dozen slices of bacon may be used instead of the butter, if desired.

76. *Oysters with mushrooms*.—One cup hot milk, one teaspoonful onion juice, one tablespoonful butter, one-half cup mushrooms, salt and pepper, two tablespoonfuls parsley, one tablespoonful flour, one pint of oysters.

Cook the flour in one-half the butter and add to the hot milk. Boil until creamy and add seasoning, onion juice, parsley, chopped fine, and remainder of butter. If canned mushrooms are used, add them to this mixture and set over hot water 10 minutes. If fresh, wash in cold water, drain, and simmer for 10 minutes in the cream sauce. Just before serving add oysters which have been washed and drained. When oysters curl, it is ready. Care should be taken not to scorch sauce.

77. *Baked oyster mushroom*.—Take quart of oysters, one-half can of mushrooms, cup of rich milk, one well-beaten egg, and allow butter, pepper, salt, and cracker crumbs, as desired. Place a layer of oysters in baking dish, season with pepper and salt, sprinkle over this chopped mushrooms, cover with cracker crumbs, moisten with

milk, and dot with butter. Proceed in this manner until dish is filled; the last layer should be moistened with milk in which the egg is beaten. Bake in a moderate oven 30 minutes.

78. *Oysters and spaghetti*.—Take two cups of cooked spaghetti, pint of oysters, cup of milk, two tablespoonfuls of flour creamed with two tablespoonfuls of butter, one-fourth can of pimentoes, one-fourth cupful of grated cheese. Alternately place layers of spaghetti and pimentoes and layers of oysters in baking dish; over the top sprinkle grated cheese and enough cracker crumbs to make brown nicely. Pour over all one cup of warmed milk to which has been added the butter and flour. Bake one-half hour.

WITH EGGS.

79. *Oyster omelet*.—Stew one dozen oysters in a very little water; roll two or three lumps of butter, size of butternuts, in flour, put them in the stew and let it come to a boil; season with pepper and salt. Take out the oysters and chop them, putting them back, and if the sauce is not quite thick enough add a little flour. Beat four eggs very light and add two tablespoonfuls of milk or cream. Fry in well-buttered frying pan; when done remove to a hot platter and pour the oyster sauce over the omelet. Serve hot.

80. *Oyster scramble*.—Take 20 or 30 oysters, drain well, and chop fine, seasoning with salt and pepper; then beat well six eggs, and three tablespoons of cream, and one-half cupful of forked bread. Melt a tablespoonful of butter in a frying pan, then put in the egg, cream, and bread; when beginning to cook stir in the oysters and scramble well.

81. *Small oyster soufflés*.—Take 12 oysters, add a little water, and bring to a boil. Then remove from fire and chop rather coarsely. Melt two tablespoonfuls of butter in a saucepan, add one tablespoonful of flour, and stir over the fire for a minute; add three-fourths of a cupful of hot milk, stir well, season with salt and red pepper, cook for 10 minutes and strain. Now add the chopped oysters, reheat, and stir in very gradually two yolks of eggs; stir over the fire until the eggs begin to set. Remove the saucepan from the fire, beat up three whites of eggs to a stiff froth, and mix gently with the other ingredients. Fill ramekins or other small fireproof dishes with this preparation, sprinkle a few fried bread crumbs on top of each and a little melted butter. Then bake in a moderate oven for 12 minutes or until well browned.

82. *Oysters à la poulette*.—Take two dozen oysters, yolks of two eggs, two tablespoonfuls butter, one tablespoonful lemon juice, one cupful oyster juice, two tablespoonfuls flour, one tablespoonful finely chopped parsley, salt, pepper, and celery salt to taste. A few drops of onion juice may be added. Scald oysters to the "cockling" point in their own liquor. Drain and save liquor. Keep oysters and strained liquor hot. Blend butter and flour in saucepan over fire; when smooth add cream and oyster liquor, and stir constantly until thick. Remove saucepan from fire, and add the beaten yolks of eggs. Return to fire and cook until it thickens, but do not allow it to boil. Add the seasonings and oysters, and serve at once with garnish of parsley and mushrooms.

83. *Oyster cake*.—Take one pint oysters, cut each in two and put in saucepan with a little water. Season with salt, pepper, red pepper, grated nutmeg, strained juice of one lemon, two tablespoonfuls of fine bread crumbs, one teaspoonful of meat extract, and one dessertspoonful of vinegar. Let all come to a boil, then put aside, and stir in two well-beaten eggs, mix all well together with two tablespoonfuls of thick cream. Butter a plain mold, dusting the sides with fine bread crumbs; put in the mixture. Cover the mold with a well-greased paper, and steam steadily for one and a half hours; then turn out carefully and serve with white sauce.

84. *Oyster cutlets*.—Large oysters are preferable for this receipt. Take one-half pound of lean veal and an equal quantity of oysters. First chop them finely, and then pound them together in a mortar or a basin, add one teaspoonful of chopped

suet, four tablespoonfuls of fine bread crumbs, the beaten yolks of two eggs, and seasoning of salt, pepper, and powdered rice. Mix them thoroughly and make it up in the form of small cutlets. Brush them over with well-beaten egg, toss in fine bread crumbs and fry in plenty of smoking hot fat. Serve hot, garnished with sprigs of parsley.

85. *Oyster sausages*.—Take two dozen oysters and rinse well. Chop them very finely and mix with six tablespoonfuls of fine bread crumbs, three ounces of chopped suet, and a little salt, pepper, paprika, a grate of nutmeg, a little ground mace, and half a pound of sausage meat. Mix the whole well together, adding the yolks of two eggs. Put in a cool place for two or three hours to get firm. Flour the hands and make up into sausages or cakes, flour, and fry in hot butter or lard. If preferred, they can be thrown into boiling water for three or four minutes, drained, left to get cold, then brushed over with well-beaten egg and rolled in bread crumbs and lightly broiled.

86. *Oyster rarebit*.—Take one cup oysters, two tablespoonfuls of butter, one-half pound of cheese, one-fourth teaspoonful of salt, a few grains of cayenne, two eggs, six slices of toast. Parboil the oysters to remove the tough muscle. Drain and reserve the liquor. Melt the butter, add cheese, salt, and cayenne, beat the eggs, add the oyster liquor, stir it into the melted cheese, butter, etc. Add oysters and serve on hot toast.

87. *Oysters on toast*.—One pint of oysters, chop fine and season with salt, cayenne, and nutmeg. Melt one tablespoonful of butter in a saucepan and stir in the minced oysters. In a separate dish beat up the yolks of two eggs with one gill of cream and stir in with the oysters. As soon as the eggs set, serve on slices of buttered toast garnished with parsley.

ON TOAST.

88. *Oyster toast*.—Make thin slices of toast, butter and spread with anchovy paste. Boil one pint oysters two minutes in one-half pint water, drain, season with salt, pepper and French mustard, chop fine and spread on the toast. Sprinkle with rolled cracker crumbs, butter lightly, and bake until golden brown on top.

89. *Oyster canapes*.—For six people cut three to four oysters in pieces. Put two tablespoonfuls butter into saucepan and when melted add one cupful cream. Let come to a scald, add oysters and one heaping tablespoonful fine bread crumbs, and season with salt and pepper. Have ready oblong pieces of bread cut one-quarter of an inch thick and fried golden brown in hot butter. Place in bottom of hot dish, and pour the oyster mixture over them.

90. *Oysters à la poêle*.—Drain one pint oysters and heat liquor in saucepan. Skim and season with one-fourth teaspoonful salt, one-eighth teaspoonful pepper and two teaspoonfuls butter. Toast eight square soda crackers and lay upon enameled baking dish, moistening them with the hot oyster juice. Lay three oysters upon each cracker. Dot with bits of butter, sprinkle with a very little pepper and three or four drops lemon juice on each oyster. Set in hot oven for 12 minutes. Slip out on hot platter and serve at once.

STUFFING AND SANDWICH FILLING.

91. *Oyster stuffing*.—(For turkey or goose.) Take one pint oysters, melt one-fourth cup of butter and mix with one and one-half cups of cracker crumbs, two teaspoonfuls of lemon juice, one tablespoonful of chopped parsley and season with salt and pepper. Roll each oyster in the buttered crumbs, etc., and then fill the turkey or goose. The oysters may be chopped up coarsely and mixed with the crumbs if desired. For a large fowl it will be necessary to increase the proportions of this recipe to obtain a sufficient amount of stuffing.

92. *Oyster dressing for turkey*.—Pour boiling water over four quarts of stale bread crumbs. Let steam, then drain off. Add two well beaten eggs, four tablespoonfuls of butter, salt, pepper, then add one quart of oysters. Season with sage if desired.



93. *Oyster filling for sandwiches.*—Chop quart oysters fine; season with salt, pepper and nutmeg; add one-half cup melted butter, one-half cup cream; whites of three eggs, beaten, and eight powdered crackers. Cook until smooth paste. Set away to cool; then cut in thin slices and spread between bread.

SALAD.

94. *Oyster salad.*—Let 50 oysters come just to a boil in their own liquor, skim them out and season with three tablespoonfuls of vinegar, a little salt and pepper. Cut enough celery to make a pint, using only the tender part; when ready to serve mix well with the oysters. Have ready a little more than half a pint of mayonnaise dressing; add part of this to the oysters and celery. Arrange in a salad dish, pour over the remainder of dressing, garnish with white celery leaves.

95. *Oyster salad.*—One cupful chopped oysters, five hard cooked eggs, one raw egg, six rolled crackers, one level teaspoonful white pepper, one teaspoonful salt, one teaspoonful mustard, one heaping teaspoonful butter and one-half cupful vinegar. Put the liquor from the oysters in small saucepan, add salt, pepper, mustard, butter, egg, and vinegar, and cook until mixture begins to thicken. Pour over the oysters, add rolled crackers, and hard cooked eggs rubbed through a sieve. Serve cold.

96. *Oyster mayonnaise.*—Scald twenty oysters; let them stand for five minutes; then lay them on a clean cloth to drain and cool. Mix them with some mayonnaise sauce and crisp lettuce or endive leaves. Dish up neatly in a small salad bowl, cover the whole with mayonnaise, and garnish with anchovy filets and hard boiled eggs cut into quarters.

MISCELLANEOUS.

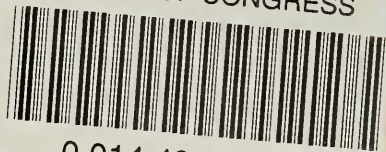
97. *Oyster creams.*—Pound and rub through a sieve one dozen large oysters; mix with seven tablespoonfuls of thick cream; season with salt, pepper, and paprika. Add to this one tablespoonful of powdered gelatine which has previously been dissolved in seven tablespoonfuls of water. Fill small wet molds half full of aspic jelly, embedding one oyster in each. When set, fill up with oyster cream. Turn out carefully when firm.

98. *Spiced oysters.*—Heat quart of oysters in their own liquor until plump. Skim out the oysters and add one-half cupful pure tarragon or malt vinegar, one teaspoonful salt, eight cloves, eight peppercorns, two blades of mace, one red-pepper pod, to hot oyster liquor. Simmer five or six minutes, skim and pour over oysters; when cold seal in glass jars. These may be kept in a cool place for two or three weeks.

99. *Jellied oysters.*—Make an unsweetened lemon jelly and put into a mold to the depth of about an inch. When firm place a small bowl filled with ice water in the center of the mold. Pour sufficient jelly in to fill the mold and allow this to harden. Then replace the ice water with hot water and remove bowl. Fill the space with oysters which have been cooked in their own liquor and pour over sufficient jelly to hold them in place. At serving time turn out, garnish with watercress and lemon slices. Serve with mayonnaise.

100. *Stuffed oysters in shells.*—Chop together three dozen oysters (after having washed them and freed them from fine pieces of shell), one onion, one toe of garlic, two hard-boiled eggs, and two slices of stale bread that have been first soaked in water and squeezed dry. Season highly with salt, pepper, allspice, thyme, hot pepper, and parsley. Add butter to season, about two tablespoonfuls or more. Have the oyster shells thoroughly washed, fill the shells with mixture, sprinkle with cracker crumbs and perhaps a little butter, and bake ten or fifteen minutes, but not long enough to dry out. The addition of chopped mushrooms makes this extra fine. If dry mushrooms are used, they should be soaked in a cupful of water for about an hour before using.

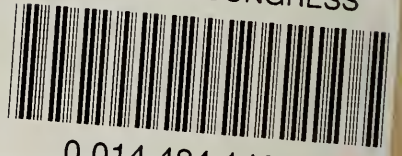
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